SILVERCREST®

KITCHEN TOOLS

Electric Fruit Preserver & Jam Maker
SEAD 1800 A1

GB IE **Electric Fruit Preserver & Jam Maker**
Operating instructions

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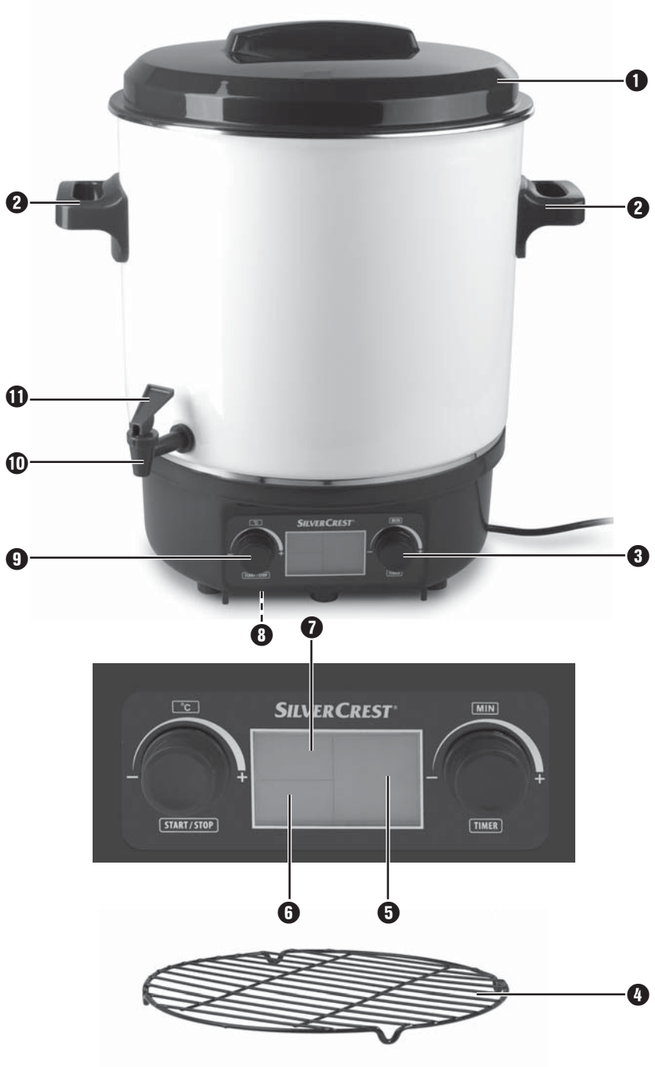
SEAD 1800 A1



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Introduction

Information for these operating instructions

These operating instructions are a component of the Electric Fruit Preserver & Jam Maker SEAD 1800 A1 (henceforth designated as the appliance) and they provide you with important information about the intended use, safety and connection as well as operation of the appliance.

The operating instructions must be constantly kept available close to the appliance. They are to be read and applied by everyone assigned to operate and troubleshoot the appliance.

Retain these operating instructions and pass them on, together with the appliance, to any future owners.

Copyright

This documentation is copyright protected.

Any copying or reproduction, including as extracts, as well as the reproduction of images, also in an altered state, is only permitted with the written authorisation of the manufacturer.

Proper use

This Preserving Boiler is suitable for:

- Preserving
- Heating and keeping drinks warm, and for their pouring
- Heating and keeping boiled sausages, or their like, warm
- Heating and keeping soups warm

The appliance is intended for domestic use only, it is not suitable for commercial or industrial applications.

⚠ WARNING

Risks from unintended use!

Risks can be caused by the appliance if it used for unintended purposes and/or other types of use.

- ► Use the appliance exclusively its for intended purposes.
- ► Observe the procedures described in these operating instructions.

Claims of any kind resulting from damage caused by improper use, incompetent repairs, unauthorized modifications or the use of non-approved spare parts will not be acknowledged.

The operator alone bears liability.

Warnings

In these operating instructions the following warnings are used:

⚠ DANGER

A warning at this danger level indicates a threatening dangerous situation.

If the dangerous situation is not avoided, it could result in death or serious physical injury.

► Follow the instructions given in this warning notice to avoid the risks of death or serious injury to people.

⚠ WARNING

A warning at this danger level signifies a possible dangerous situation.

If the dangerous situation is not avoided it could lead to physical injuries.

► Observe the directives given in this warning to avoid personal injuries.

IMPORTANT

A warning at this danger level signifies possible property damage.

If the situation is not avoided it could lead to property damage.

► Observe the directives given in this warning to avoid property damage.

NOTICE

► A notice signifies additional information that can assist you in the handling of the appliance.

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Safety instructions

In this chapter you receive important safety information regarding the handling of the appliance.

This appliance complies with the statutory safety regulations. Incorrect usage can, however, lead to personal injury and property damage.

For safe handling of the appliance observe the following safety information:

⚠ RISK - ELECTRIC SHOCK!

- Before taking it into use, check the appliance for signs of visible external damage. Do not take into operation an appliance that is damaged or has been dropped.
- To avoid risks, arrange for defective plugs and/or power cables to be replaced at once by qualified technicians or our Customer Service Department.
- Repairs should only be carried out by authorized specialist companies or by the Customer Service Department. Incorrect and/or incompetent repairs can result in significant risks for the user. In addition, warranty claims will become void.
- Ensure that the base with the electrical connections NEVER comes into contact with water! If it has unintentionally come into contact with water, first allow it to dry out completely before taking it into use.
- Ensure that the power cable NEVER becomes wet or damp during operation. Lay the cable so that it cannot become trapped or damaged in any way.
- Always remove the plug from the mains power socket after use. Simply switching the appliance off is not sufficient, because the appliance remains under power for as long as the plug is connected to the mains power socket.
- Ensure that the power cable does not come into contact with parts of the appliance that are hot.

⚠ WARNING - RISK OF INJURY!

- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiences in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Hot steam clouds may be released. Additionally, the appliance becomes very hot during use. You should wear oven mitts.
- Ensure that the appliance is standing both firmly and upright BEFORE switching it on.
- Do NOT move the Preserving Boiler after it has heated up!

WARNING - PROPERTY DAMAGE!

- Defective components may only be replaced with original replacement parts. Only by using original replacement parts can it be assured that the safety requirements are being complied with.
- Ensure that the appliance, the power cable and the plug cannot come into contact with sources of heat such as hot plates or open flames.
- Do not use an external timing switch or a separate remote control system to operate the appliance.
- Never leave the appliance unattended while it is being used.

NOTICE

- A repair to the appliance during the warranty period may only be carried out by a customer service department authorised by the manufacturer, non-compliance will mean that successional warranty claims for subsequent damages cannot be considered.

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Items supplied

The appliance is delivered with the following components as standard:

- Electric Fruit Preserver & Jam Maker
- Preserving grill
- Lid
- Operating instructions

NOTICE

- ► Check the contents to make sure everything is there and for visible damage.
- ► If the contents are incomplete or have been damaged due to defective packaging or through transportation, contact the Service Hotline (see chapter ***Service***).

Operating elements

1. Lid
2. Heat insulated handles
3. Control dial for "Minutes " and, at the same time, TIMER button
4. Preserving grill
5. Display indicator "Minutes"
6. Display indicator "Current Temperature"
7. Display indicator "Set Temperature"
8. Cable storage
9. Control dial for "Temperature" and, at the same time, START/STOP button
10. Pouring tap
11. Tap lever

Setting up and connecting to the mains power supply

Unpacking

- Remove all parts of the appliance and the operating instructions from the packaging.
- Remove all packing material.

Disposal of the packaging

The packaging protects the appliance from transport damage. The packaging materials are selected from the point of view of their environmental friendliness and disposal technology and are therefore recyclable.

The return of packaging into the material circuit saves on raw materials and reduces the amount of generated waste. Dispose of the packaging material that is no longer needed as per the locally established regulations.

NOTICE

► If possible retain the appliance's original packaging during the warranty period, so that, in the event of a warranty claim, you can ideally pack the appliance for its return.

Appliance set up and making ready for use

- Completely unwind the power cable from the cable storage ❽.
- Place the appliance on a level and slip-free surface. Ensure that a mains power socket is easily accessible.
- Clean the appliance as described in the chapter “Cleaning and Care”.
- Insert the plug into a mains power socket. The display lights up, a signal tone is heard.

WARNING - PROPERTY DAMAGE!

► NEVER operate the appliance in a no-load condition! The appliance could be irreparably damaged!

⚠ WARNING - RISK OF INJURY!

► When it is hot, take hold of the appliance ONLY by means of the heat insulated handles ❷. Risk of Burns!

- Fill the appliance with about 5 liters of water and allow it to boil for 20 minutes (see the section “ Switching the appliance on and off”). After it has boiled, pour this water away.

NOTICE

► On the first use the generation of a slight smell may occur, this is due to residues from the production. It is completely harmless and disperses after a short time. Provide for sufficient ventilation, for example, open a window.

Using the appliance

Switching the appliance on and off

1) Using the control dial "Temperature" ❾, set the desired temperature. You can set the temperature in 1 °C steps. A signal tone sounds for every 5 °C. The set temperature appears in the display indicator "Set Temperature" ❼.
2) Using the control dial "Minutes" ❸ set the desired cooking time in minutes. You can set the time in 1 minute steps. A signal tone sounds for every 5 minutes. The set time appears in the display indicator "Minutes" ❺.
3) Press the START/STOP ❾ heating button. The heating begins. The heating progress in indicated through the continous beam "▮▮▮▮▮▮". The momentary heating temperature is shown in the display indicator " Current Temperature" ❻. Once the heating up is complete, signal tones sound, "⧗" appears in the display and the time set in the display indicator "Minutes" ❺ begins to count down.

NOTICE

► The backlight of the display switches itself off automatically about 5 minutes after the last activation of a control knob. The display switches itself back on upon the activation of a control knob.

As soon as the set time period has expired, signal tones sound. The appliance switches itself off. „⧗" and „▮▮▮▮▮▮" extinguish in the display.

NOTICE

► To stop a heating process or a boiling process, press the heating START/STOP ❾ button.

4) When the appliance is not in use, ALWAYS remove the plug from the mains power socket.

Preserving

NOTICE

► To be understood under the term preserving is the conservation of foodstuffs by, amongst others, the effects of heat. Dependent upon the type and mass of the items to be preserved, a differentiation is made between the processes of sterilisation and pasteurisation. In sterilisation, the items to be preserved are heated to a temperature of at least 100°C.
With pasteurisation, the heating temperature lies at around 80°C.
For domestic purposes, pasteurisation is sufficient.
For this, one needs the appropriate preserving jars, with screw-tops or lids with rubber rings.

NOTICE

► Preserve only fresh foods. Overripe fruits or vegetables are not suitable for preserving.

► Pay heed to the cleanliness of the jars! Ideally, boil the jars for around 5-7 minutes before filling them with foodstuffs. This will ensure all germs and bacteria have been killed.

1) Place the preserving grill ❹ in the preserving boiler.
2) Place the filled and tightly sealed jars on the preserving grill ❹.

NOTICE

► A maximum of 14 1-liter preserving jars (diameter 11.5 cm / Height 13.2 cm) in two layers, one above the other, can be pasteurised/sterilised.

3) Fill the preserving boiler with sufficent water to ensure that the upper jars are submersed to at least 3/4 of their height. Ensure that the preserving jars in the lower layer are firmly sealed, so that water cannot infiltrate them.
4) Close the preserving boiler with the lid ❶.

⚠ WARNING - RISK OF INJURY!

► When it is hot, take hold of the appliance ONLY by means of the heat insulated handles ❷. Risk of Burns!

5) Using the control dial "Temperature" ❾, set the desired temperature.
Use the following tables when selecting a temperature setting:

Meat	Temperature in °C	Time in minutes
Roast meat, in pieces, (cooked well)	100 (MAX)	85
Broth	100 (MAX)	60
Game / Poultry (cooked well)	100 (MAX)	75
Goulash (cooked well)	100 (MAX)	75
Minced meat, Sausage meat (raw)	100 (MAX)	110

Fruit	Temperature in °C	Time in minutes
Apples soft/hard	85	30/40
Apple sauce	90	30
Cherries	80	30
Pears hard/soft	90	30/80
Strawberries/Blackberies	80	25
Rhubarb	95	30
Raspberries/Gooseberries	80	30
Red- and Blackcurrants/ Cranberries	90	25
Apricot	85	30
Mirabelle/Greengages	85	30
Peach	85	30
Plums/Damsons	90	30
Quince	95	30
Blueberries	85	25

Vegetables	Temperature in °C	Time in minutes
Cauliflower	100 (MAX)	90
Asparagus	100 (MAX)	120
Peas	100 (MAX)	120
Pickled gherkin	85	30
Carrots/Baby carrots	100 (MAX)	90
Pumpkin	90	30
Kohlrabi	100 (MAX)	95

Celeriac	100 (MAX)	110
Brussel sprouts/Red cabbage	100 (MAX)	110
Mushrooms	100 (MAX)	110
Beans	100 (MAX)	120
Tomatoes/Tomato puree	90	30

NOTICE

► The time periods specified in the tables refer to the actual cooking time. The time period begins therefore first when the preserving boiler has reached the set temperature. With a completely full appliance this can take up to 90 minutes!

6) Using the control dial "Minutes" ❸, set the cooking time specified in the table.

7) Start the appliance by pressing the heating START/STOP ❾ button. Signal tones sound and the heating begins. Once the heating up is complete, signal tones sound, "⧗" appears in the display and the time set in the display indicator "Minutes" ❺ begins to count down. As soon as the set time period has expired, signal tones sound. The appliance switches itself off. "⧗" and "▮▮▮▮▮▮" extinguish in the display.

8) Position a heat resistent container under the pouring tap ❿ and press the pouring lever ⓫ down. The water drains itself.

9) When the water has drained away allow the preserving jars to cool down.

Heating and keeping liquids warm

WARNING - PROPERTY DAMAGE!

► Fill it with liquids to NO FURTHER that the MAX level marking! Otherwise, the liquid could overflow!

1) Pour the liquid (for example, mulled wine or cocoa) into the preserving boiler.

2) Place the lid ❶ onto the preserving boiler.

⚠ WARNING - RISK OF INJURY!

► When it is hot, take hold of the appliance ONLY by means of the heat insulated handles ❷. Risk of Burns!

3) Using the control dial "Temperature" ❾, set the desired temperature.

4) Press the button TIMER ❸. "∞" appears in the display. It now not necessary to set a cooking time. The appliance heats up continuously until it is switched off.

5) Regularly stir the liquid so that the heat is evenly distributed.

6) When the desired temperature has been reached, signal tones will sound.

You can drain off liquids without solid particles through the tap ⑩.

WARNING - PROPERTY DAMAGE!

► Do not pour off liquids with solid constituents, for example, soups. The solids will block the pouring tap ⑩!

1) To do so, hold a cup or similar under the tap ⑩ and press the dispensing lever ⑪ downwards.

2) When the desired amount of liquid is in the cup, release the dispensing lever ⑪.

NOTICE

► Should you wish to pour off a large volume of liquid, pull the pouring lever ⑪ upwards until it stays in position. Then you do not have to hold the pouring lever ⑪.

NOTICE

► You can also keep stews warm in the preserving boiler. They do however need to be stirred regularly to prevent them sticking to the bottom of the appliance.

Overheating protection

This appliance is fitted with an overheating protector.

Overheating may occur if there is too little or no liquid in the preserving boiler. In this case, signal tones sound and the symbol "⏚" blinks in the display. In this case, immediately pour some liquid into the appliance.

If no liquid is added, the appliance switches itself off after 5 minutes. Once you have topped it up with liquid you can restart the appliance.

Cleaning and Care

⚠ WARNING - RISK OF INJURY!

- ► Before cleaning, ALWAYS remove the plug from the mains power socket! Otherwise, there is the risk of receiving an electric shock!
- ► Let the appliance cool down before cleaning it. Risk of Burns!

WARNING - PROPERTY DAMAGE!

NEVER submerse the appliance in water or other liquids!
The appliance could be irreparably damaged!

WARNING - PROPERTY DAMAGE!

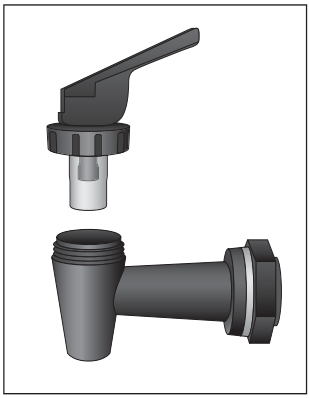
- ► Do not use abrasive or aggressive cleaning materials. These could attack the upper surfaces and irreparably damage the appliance.

- ■ Clean the appliance with a lightly moist cloth. For stubborn soiling use a mild detergent on the cloth.
- ■ Clean the display with a soft, lint-free cloth.
- ■ Clean the preserving grill ❹ in a mild soapy solution and rinse it well with clear water.

Cleaning the pouring tap

To clean the pouring tap ⑩ thoroughly, you can unscrew the pouring lever ⑪.

1) Dismantle the pouring lever ⑪.
2) Place the pouring lever ⑪ in a mild soapy solution and swirl it back and forth.
3) Rinse it off with clear water.
4) To clean the pouring tap ⑩ allow a mild soapy solution to flow through it. Should there be stubborn soiling on the inside of the pouring tap ⑩ use a pipe cleaner or similar to remove it.
5) Afterwards, rinse the pouring tap ⑩ through with clear water.
6) Re-assemble the pouring lever ⑪ back on to the pouring tap ⑩.



Scale removal

Deposits of scale on the bottom of the appliance lead to increased energy consumption and reduce the service life of the appliance.
Descale the appliance as soon as scale deposits become apparent.

1) Use a standard commercial descaling product. Proceed as described in the instructions for usage of the descaler.
2) After descaling, rinse the appliance with lots of clean and clear water.

Storage

Wind the cable around the cable retainer ❽ and insert the plug into the plug holder in the middle of the appliance base.

Store the preserving boiler at a cool and dry location.

Recipes

Coarse liver sausage

2 kg Bellypork with rind

500 g Pig liver

500 g Onions

100 g Pork dripping

2 Tsp crushed Allspice

1 Tbsp Thyme and Marjoram, dried

1 Tsp white Pepper

1 Tbsp Salt

Preparation

Boil the bellypork for 1.5 hours in salt water and then allow it all to cool.

Subsequently, turn it through a mediem meat grinder disc. Turn the liver through a fine hole grinder disc.

Dice the onions and cook them in dripping until glassy. Add the meat, liver, spices and a 1/4 liter of the pork belly broth and then stir it all vigorously. Immediately fill the mixture into prepared jars. Fill the jars only to 1/3!

Boil the jars for about 2 hours at about 98°C.

This recipe can be varied in different ways: for example, add various herbs, garlic or cubed bacon.

Pumpkin, sweet and sour

2 kg Pumpkin

1/2 l Vinegar

1 l Water

1/4 l Wine vinegar

1 kg Sugar

Juice and rind of one Lemon

a Ginger root (fresh ginger cut into slices)

a stick of Cinnamon

a few Cloves

Preparation

Halve the pumpkin and remove the pith. Peel the pumpkin and cut it into small cubes. Weigh the pumpkin cubes and wash them. Cover them in a bowl with a diluted vinegar solution (use a 1/2 liter of vinegar and 1 liter of water for 2 kg of pumpkin flesh). Let the pumpkin cubes stand in it for 12 hours. On the next day, pour the solution away and leave the pumpkin cubes to drain well.

Prepare the decoction out of:

1/4 liter wine vinegar, 1 kilogram of sugar, the juice and rind of 1 lemon, 1 sliced fresh ginger root - as a substitute, 1/2 teaspoon ginger powder, 1 stick of cinnamon, some cloves (about a tablespoon full, as a substitute, ground).

Boil the decoction up and cook the pumpkin cubes in it until glassy.

Fill the pumpkin cubes into preserving jars. Bring the decoction to the boil and then thicken it. Pour it over the pumpkin cubes and seal the preserving jars. The preserving jars may only be filled to 1/3!

Let the pumpkins cook at 90°C for about 30 minutes in the preserving boiler.

Caramel Pears

1.5 kg pears (firm/ripe)

150 g sugar

750 ml water

Preparation

Peel the pears. Quarter them and remove the cores. Caramelise the sugar in a pan.

Pour the water into the pan and boil it until the sugar is dissolved. Place the pears into the pre-prepared glasses.

Pour the caramel juice into the glasses so that the pears are covered. Leave some space to the top edge of the glass jars and seal them well.

Let the pears boil in the preserver at 90 ° C for about 30 minutes.

Strawberry Jam

Remove the stalks and wash the strawberries. Puree the strawberries. Sprinkle them with preserving sugar at a ratio of 1:1 (1000 g of strawberries to 1000 g of sugar). Let it stand overnight and stir it occasionally.

Fill the strawberries into preserving jars (fill them to only only 2/3 full) and seal the jars well.

Let the strawberries cook at 80°C for about 25 minutes in the preserving boiler.

Disposing of the appliance

Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.

Dispose of the appliance via an approved waste disposal company or via your communal waste disposal facility. Observe the currently applicable regulations. In case of doubt, please contact your local waste disposal centre.

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Technical data

Power supply	220 - 240 V ~ 50 Hz
Nominal power	1800 W
Capacity	ca. 27 Liter
Temperature range	30 - 100°C
Protection type	IPX3 (protection against water spray)

Notes on the EC Declaration of Conformity

With regard to conformity, this appliance complies with the essential requirements and other relevant provisions of the EMC Directive 2004/108/EC and the Low Voltage Directive 2006/95/EC.

CE

The complete original declaration of conformity can be obtained from the importer.

Importer

KOMPERNASS GMBH

BURGSTRASSE 21

44867 BOCHUM, GERMANY

www.kompernass.com

Warranty

You receive a 3-year warranty for this appliance as of the purchase date. The appliance has been manufactured with care and meticulously examined before delivery.

Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

NOTICE

- The warranty is valid only for material or manufacturing defects not, however, for transport damage, wear and tear or for damage to breakable parts, i.e. switches.

This product is for domestic use only and is not intended for commercial applications. If this product has been subjected to improper or inappropriate handling, abuse, or modifications not carried out by one of our authorised service centres, the warranty will be considered void.

Your statutory rights are not restricted in any way by this warranty. The warranty period is not extended by repairs made under the warranty. This applies also to replaced and repaired parts.

Damages or defects discovered after purchase are to be reported directly after unpacking, at the latest two days by after the purchase date.

Repairs carried out after the lapse of the warranty period are subject to charge.

Service

(GB) **Service Great Britain**
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(IE) **Service Ireland**
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